

[54] **SUBSTITUTE PRODUCT FOR NONFAT DRY MILK AND METHOD FOR FORMING**

[75] Inventors: **John C. Colmey**, Danville; **Marlene R. Henselman**, Pleasanton, both of Calif.

[73] Assignee: **Foremost-McKesson, Inc.**, San Francisco, Calif.

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[58] Field of Search **99/57, 63**

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Assistant Examiner—Frederick Frei

Attorney, Agent, or Firm—David J. Brezner

[57] **ABSTRACT**

A method for forming a substitute for nonfat milk in such uses as a dough additive for baked products. The method includes the treatment of aqueous whey, preferably in concentrate form, with calcium hydroxide to form a whey buffer complex capable of controlled release of dissociated calcium ions. Thereafter, casein is added to react with the calcium and form a stable dispersion of calcium caseinate throughout the whey and to form a complex product. This complex may be further reacted with sodium phosphate to form another product with calcium phosphate bridges in the complex. Either product may be dry blended with sodium caseinate to increase the overall protein content, if desired for a particular function as a nonfat milk substitute.

20 Claims, 1 Drawing Figure

